

Viniflora® MERIT

Product Information

Version: 2 PI GLOB EN 02-11-2016

Description

Viniflora® MERIT is a selected strain of *Saccharomyces cerevisiae* isolated from a Shiraz wine in South Africa. It has a unique fermentation capacity allowing a fast and reliable alcoholic fermentation, especially in red wine fermentations. It has been specifically selected for its high alcohol tolerance and good compatibility with malolactic bacteria, in particular Viniflora® Oenos, CH11, CH16 and CH35. The product is delivered as a Dry Active Yeast to re-hydrate before use.

Culture composition:

Saccharomyces cerevisiae.

Material No:	710679	Color:	Off-white to slightly brown
Size	2X5 kg	Type	Vacuum packed alu-foil pouch
Form:	Powder		

Storage

0 - 8 °C / 32 - 46 °F

Shelf life

Dried yeast stored according to recommendation will have a shelf life of 24 months.

Dosage

It is recommended to use one 5kg bag in 250 hl / 6600 US gallons.

Application

This yeast has an alcohol tolerance of 17 vol % and is recommended for red wines in warm climate regions and/or second fermentation in sparkling base wines. It has an approximate conversion of sugar to ethanol of 17.7 g / vol %, depending on the grapes used and the fermentation conditions. The yeast facilitates successful malolactic fermentation through a fast autolysis of the yeast cells and a very low production of SO₂ during alcoholic fermentation. Furthermore it has a very low production of volatile acidity, and a glycerol production of 5-8 g/l. The yeast produces a complex, full-bodied and fruity style of wine with round tannins that emphasize the spicy and fruity flavors of the grape variety.

Recommended for red wine grape varieties:

- Merlot
- Grenache
- Cabernet Sauvignon
- Tempranillo
- Syrah/Shiraz
- Zinfandel
- Carignan
- Petite Shiraz
- Pinotage

Recommended for white wine varieties:

- Chardonnay
- Riesling
- Pinot Gris
- Sauvignon Blanc
- Pinot Blanc

Viniflora® MERIT

Product Information

Version: 2 PI GLOB EN 02-11-2016

Directions for use

1. Rehydration: add the yeast to unchlorinated tap water (chlorine kills microorganisms such as yeasts) in a ratio 1:10; water temperature has to be monitored and kept between 25 and 30°C (77-86°F); this water temperature monitoring is a critical success factor for a successful ferment. Water temperatures higher than 30°C (86°F) may kill an important part of the yeast population.
2. Activation: Add un sulphured grape must to the yeast suspension (sulphures/sulfites kill microorganisms such as yeasts) in a ratio of 1:3.
Leave the mixture for approx. 20 minutes.
3. Acclimatization: When small bubbles are visible on the surface of the yeast/must mixture, add it to the must tank and pump over to make sure that the yeast is well suspended. If the must has a low temperature (10-15°C/50-59°F) adjust the temperature of the yeast suspension slowly to approx. 20°C/68°F before adding to the must.

Technical Data

Physiological data

Parameter	Value(s)	Comment
Temperature*		
<i>Tolerance limits</i>	10-32°C (50-90°F)	
<i>Optimum</i>	15-30°C (59-86°F)	
SO₂ tolerance*	90 ppm at crush	
Alcohol tolerance*	17.0 %	
Nitrogen requirements	medium	Check YAN before inoculation
Sugar to alcohol yield	17.7 g / % vol	
Glycerol yield	5 - 8 g/l	standard

* note that these inhibitory factors are antagonistic towards each other.

The individual tolerances are valid only if other conditions are favourable.

Check level of SO₂ produced by the yeast used for primary fermentation and be aware of level of free SO₂.

Legislation

The product is intended for food use as an œnological product and complies with the current International Oenological Codex. Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC and with Council Regulation (EC) No 606/2009 of 10 July 2009, as amended.

Product content

Wine yeast products available on the market contain emulsifier used as a processing aid in production. Chr. Hansen wine yeasts products contain less than 1% sorbitane monostereate, a fatty acid from vegetable source. This emulsifier is broadly authorized in food products around the world and has a proven record of safety demonstrated by its E number (E491).

Chr. Hansen wine yeast products content is strictly identical to previous batches delivered before 2010. The only change is the voluntary labelling of the emulsifier used in production as a processing aid.

Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated above. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.

Viniflora® MERIT

Product Information

Version: 2 PI GLOB EN 02-11-2016

Labeling

No labeling required, however please consult local legislation if in doubt.

Trademarks

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

Additional Information

Check the latest news on www.chr-hansen.com/wine

Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

Viniflora® MERIT

Product Information

Version: 2 PI GLOB EN 02-11-2016

GMO Information

In accordance with the legislation in the European Union* Viniflora® MERIT does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of Viniflora® MERIT does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: [www.chr-hansen.com/About us/Policies and positions/Quality and product safety](http://www.chr-hansen.com/About-us/Policies-and-positions/Quality-and-product-safety).

* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.

** Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments.

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu